



# Malted Barley Appreciation Society

February, 2001 Newsletter – Dues are Due Issue

## Message from the Treasurer

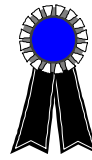
Please note that MBAS Annual Membership Fees are due at this month's meeting.

Dues are \$20 per **family** or \$15 if you bring some homebrew to the meeting. So, dig in your closets, garages, sheds, storage vaults, and safe deposit boxes! You may even find something to enter in **BOB IV**.

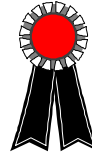
Please make checks payable to The Malted Barley Appreciation Society. Alternatively, cash is still acceptable.

## Congratulations...

...to the following **MBAS** members who took home ribbons at the Southern New England Regional Homebrew Contest in Danbury on January 20.



**Kevin Winn** - 1st place, Sour Cherry Stout (Fruit Beers)



**Eric Freberg and Lucy Zachman** - 2nd place, Export 80/ (Scottish Ales)



## Best of Brooklyn IV

The **Malted Barley Appreciation Society** will be hosting its fourth annual homebrew competition, Best of Brooklyn IV, at the Brooklyn Brewery on **February 24, 2001**. This AHA sanctioned event will continue the tradition of providing quality judging and rewarding brewers with a prize for first, second, and third place in each category.

There will again be a *First Time Contestants' Best of Show* competition. Entries will be due by **February 16**, and several local drop off points will be provided. Start brewing now! If you are interested in judging or stewarding at the competition contact Kevin Winn at [krewbrew@mindspring.com](mailto:krewbrew@mindspring.com). Online registration forms for entrants and judges can be found at <http://hbd.org/mbas/bob2001.html>.

## MBAS on the Tube

Gotham TV, a New York cable producer is planning to visit the MBAS February meeting. Additionally, they will be filming at the Best of Brooklyn IV Competition.

According to Kevin Winn, ex-president of MBAS, they are interested in the entire homebrew scene and will also be including a homebrew session in the program.

## On the Road Again

by **BR Rolya**

Mistakenly thinking that we would have to head north for any snow this winter, Bob and I again made the trek up to Montreal, this time for New Year's festivities and great skiing (and, of course, beer).

We began the beverage portion of the trip at lunch on Amtrak's Adirondack train with a bottle of **Dodd Brother's Moon Beam** cider. I had brought it back

MBAS Newsletter is published almost monthly by the

## Malted Barley Appreciation Society

58-07 Metropolitan Avenue  
Ridgewood, NY

**Eric Freberg, President**  
**Jim Simpson, Treasurer**  
**Andrew Schlein, Newsletter Editor**  
**B.R. Rolya, Contributing Editor**  
**Dan Shelton, Trade Relations Editor**  
**Bob Weyersberg, Photography Editor**

from Virginia in the hopes of finding a domestic cider similar to the ones we enjoyed in Normandy this summer but this one was far too sweet and apple juice-flavored.

### This Month's Guest Speaker Garret Oliver, Brewmaster



#### Brooklyn Brewery


Meetings are held at Mugs Ale House, on the corner of 10th St. and Bedford Ave in Brooklyn on the second Wednesday of each month. This month, the meeting will be on the 14<sup>th</sup>.

Upon our arrival in Montreal, we were greeted by mounds of snow, blustery cold weather, and an invitation to a friend's party. Deciding not to repeat the mistake that we made last time of bringing 9% Trois Pistoles to a party where light lagers were prevalent, we picked up a 6 pack of **Cheval Blanc's** amber at the corner *dépanneur*. Something must have gone terribly wrong in the bottling line (but in a good way) because it had a huge acetic character and tasted like a poor man's Rodenbach. We kept our discovery to ourselves.

The next day we went to **L'Amère à Boire**, a brewpub that we enjoyed in the past but hadn't been to in

a while. The Fin de Siècle ("end of the century") was a 6% amber ale with a grainy, malty aroma and a big malt flavor with pleasant hop bitterness in the finish and a touch of roast character. It was tasty although not extremely complex. The opaque Stout Impérial had a roasty nose with a hint of licorice and coffee and a full body with a bit of apparent alcohol mixing in with the mild roast flavor. Very smooth and creamy. We would have stayed longer (and had the Czech pilsner that we enjoyed last time) but it was midday, we had other things to do, and they were out of some of the other beers we wanted to try.

After a strenuous workout ice skating in the old port (<http://www.montrealcam.com/en-svpm.html>), we headed to a brewpub that we had never visited before: **Brutopia** on Crescent St. Their beers were average and nothing really stood out. Of the beers we tried, the Blackout Stout was our favorite: very inviting aroma with some vanilla and molasses and a hint of sourness, a creamy, milky (lactic) sweet flavor and soft smooth body. The Scotch Ale had a very faint aroma but was very sweet in flavor. Big metallic (copper) notes faded after a while and there were hints of smoke in the finish which was a bit thin. The IPA had a surprisingly faint aroma but there was a touch of floral hoppiness. There were a lot of hops in the flavor but not much malt to balance them. The medium bodied Nut Brown has a sour/cocoa note in the aroma and a very pronounced metallic flavor which was off-putting.



**22 BEERS ON TAP**  
**2 BEER ENGINES**

WHERE THE GOOD BEERS ARE!!  
125 Bedford Ave.  
Brooklyn, NY 11211  
718-384-8494  
(1 Train Stop on the  
L' Train from Manhattan)

After spending a few days in Quebec where we indulged in warm *Quelque Chose après-ski*, we returned to Montreal and to our favorite brewpub: **Dieu du Ciel!** There we enjoyed the Cuvée de l'Alchimiste #2 ("Alchemist's Brew #2"), a 5% Bohemian pilsner with a beautiful deep gold color. The aroma was malty with hints of grain, some DMS, and hops. The flavor was full of malt with a firm hop bitterness in the finish. A touch of fruity esters (banana?) was the only thing that threw us off. The

Déese Nocturne ("Goddess of the Night"), a 5% Stout, had a rich, thick, lasting tan head and a good malt aroma which wasn't typically roasty. The flavor was very coffee-like with pleasant malt sweetness. Overall, a rich, smooth, and satisfying beer. Their 8.5% barleywine, Solstice d'Hiver, ("Winter Solstice") had been aged for 6 months and was mildly fruity and malty in its aroma with no apparent alcohol. It had a sweet flavor that wasn't cloying and a medium hop bitterness (in between a US and English barleywine). There was a bit of alcohol hotness in the finish but overall it was a very balanced beer. We met the brewer, Jean-François, who was quite happy to chat with homebrewers.

Our final beer-only destination was the **Cheval Blanc** where we met up with Laurent-Xavier Gilbert of **Unibroue** (look for the picture next month!). He informed us that New York will be a test market in the spring for kegs of the Unibroue beers; check the Malted Barley website for more information once it becomes available.



In order to figure out if the problem with their amber was at the source or in the bottles, we tried it on draft; and while we found it somewhat watery, that was the only major fault in this malty beer. The stout was roasty in the aroma and flavor but not acrid or bitter. It wasn't as rich or filling as the one at Dieu du Ciel! but it was still smooth and pleasant with an enjoyable coffee note. The Atoka was brewed with cranberries and was a very tart, wheat-like beer. It was rather refreshing with brettanomyces in the aroma, a subtle lactic tartness in the flavor, and quiet cranberry characteristics.

Yet again, we enjoyed the wide variety of beers and styles available in bars, bottles, and brewpubs in Montreal and recommend it as a beer destination

that is easily reached from New York.



## Contests, Festivals, and Other Goings On

Feb 21,2001 - The Brazen Head

### Real Ale Cask-Off

All you can drink! Featuring Brooklyn, Chelsea, and Southampton offerings \$20 in advance, \$25 at the door.

Feb 17,2001 - Mugs Ale House

### Split Thy Brooklyn Skull II Barleywine Festival

Featuring Old Salty aged in a Firkin that originally housed whiskey, then JW Lees Harvest Ale



Bill Coleman and Tom Baker

Feb 21,2001 - Blind Tiger Ale House

### 2nd Annual Vermont Beer and Food Festival

Featuring Vermont microbrews from Long Trail, McNeill's, Trout River, Kross, Jasper Murdochs, Magic Hat, Otter Creek. Farmhouse Cheeses, smoked ham, turkey, trout, aged dried beef from Harrington Farms.

March 24 ,2001 - Hyde Park Brwery

### 11th Annual Beer, Mead, Cider Competition.

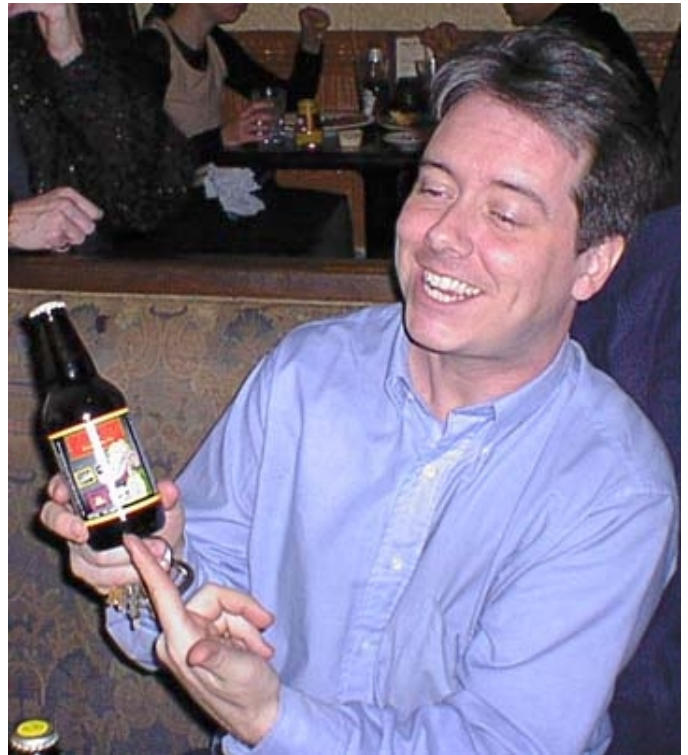
Sponsored by the Hudson Valley Homebrewers

Contact: David Sherfey





Listening attentively to Tom Baker



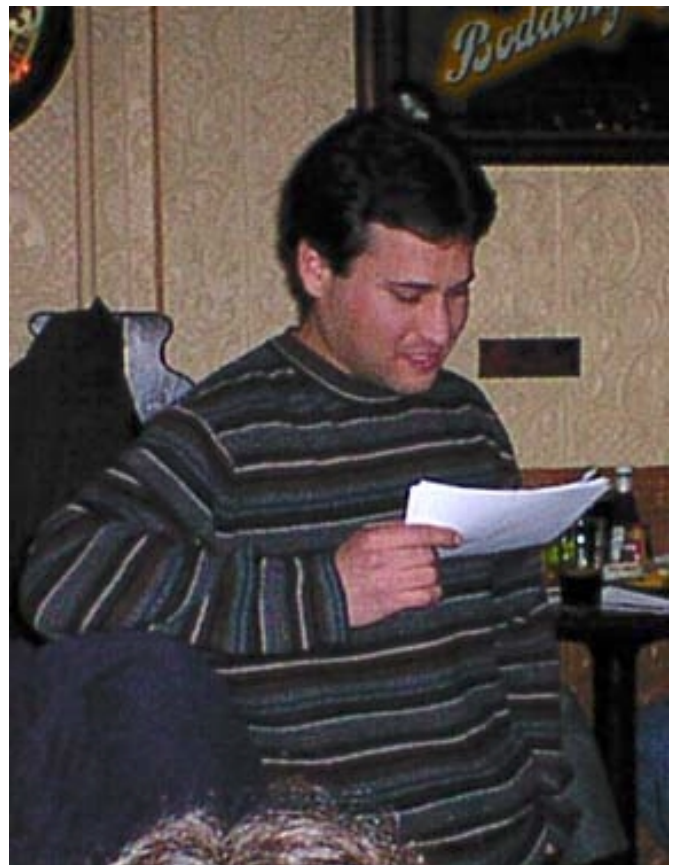
Phil Clarke expresses admiration



Outgoing President Kevin Winn accepts his sweat-shirt from BR Rolya



Old Salty preparing for BOB 2001



President Eric Freberg consults his notes